DSCP-HSL
14 Jan 04

FOREWORD
(Supplementation is permitted.)

Appendix G is an aid for the inspection of the Food Packet, Survival, General Purpose - Improved. It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability.

Users of this publication are encouraged to submit comments and recommended changes to improve this publication, through channels, to DSCP, ATTN: DSCP-HSL. Changes will be coordinated with the Defense Security Cooperation Agency and implemented as appropriate.

BY ORDER OF THE COMMANDER

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This DSCP Handbook 4155.2, App-G superceeds DSCP Handbook 4155.2, App-G, 30 Oct 03.

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I. GENERAL.

A. Purpose and Scope. This inspection guide is a reference for the inspection of the Food Packet, Survival, General Purpose - Improved. It was written to assist food inspection personnel and standardize the inspection evaluations when performing an inspection of the rations for surveillance or special inspections.

B. Explanation of Inspection Concept. This Appendix incorporates the the concept of condition coding a lot based on the serviceability of the various components contained within the food packet and their estimated remaining shelf life. It involves a two step process: (1) Determine if any components exceed an action number. (2) Determine the condition code.

C. Receipt Inspection Guidance. For receipt inspections, use the same sampling criteria and defect tables as for surveillance. In addition, inspectors shall advise DSCP when containers/products fail to comply with other essential receipt criteria identified in the appropriate monographs. Notification should be by the most expeditious means when there is a possibility that warranty action can be initiated. Inspectors will be provided guidance concerning additional requirements for warranty action.

D. Inspection Test Date (ITD) Extension. Food packets estimated shelf life is 60 months (5 years) at 80 degrees Fahrenheit. Inspectors may extend an ITD based on their estimate of the lot's remaining shelf-life. Remarking of the unitized loads/cases with a revised ITD will be accomplished in accordance with DLAM 4155.2, Appendix S http://www.usamma.army.mil/dod/apps10.txt and/or the appropriate service regulation.

E. Disposition Recommendations. At the completion of inspection, the inspector will recommend one of the following condition codes, based upon inspection findings:

1. Condition Code A (issuable without qualification). Food packets have more than 6 months shelf remaining. If product is more than 5 years old, it cannot be placed in condition code A.

2. Condition Code B (issuable with qualification). At least 3-6 months shelf life remaining.

3. Condition Code C (priority issue). At least 1 -3 months shelf life remaining.

4. Condtion Code H (unserviceable). Unserviceable and/or unfit for human consumption.

5. Condition Code L (Warranty Action). Food packets on hold pending warranty action.

6. Condition Code J (Laboratory Testing, Rework, Pest Activity). Food packets are on hold pending laboratory testing or rework.

F. Inspection Equipment. The items listed below are recommended for performing the inspection of the food packets. However, this list is not intended to be all encompassing.

1. High intensity lamp.
2. Inspection trays and pans, white enamel or plastic or other accessible type dish so long as this dish will not compromise the integrity of the inspection.
3. Magnification lens. (3-5 power recommended.)
4. Metal ruler (32^{nd} inch graduation)
5. Scissors general use.
6. Tape (NSNs 7510-00-079-7906,7510-00-663-0196,7510-00-266-5016,7510-159-4450, or 7510-00-159-4451)
7. Kimwipes, 5x8-1/2 wipe or towels, paper, type I, small (NSN 7920-00-721-8884)
8. Paper white chart size.

G. Definitions.

1. **Monograph.** An information and instruction sheet that provides the inspector with a description of the food packet component, to include normal characteristics and signs of deterioration; as well as special instructions on how to examine the item. Special notes concerning inspection techniques are also included in some monographs.

2. **Component Classification.** The monograph index indicates the classification for each component. Component classification has been determined by Natick Research, Development and Engineering Center, Ration Development Branch, using DSCPH 4155.2, Appendix A and AR 40-25, "Nutrition Allowances, Standards, and Education" as guidance.

a. **Primary.** Any individual component in the food packets which, if unserviceable, will make the meal nutritionally inadequate for any method of intended use.

b. **Secondary.** Any individual component in the food packets which, if unserviceable, will reduce the nutritional value of the meal, but will not render the meal unfit for its intended purpose.

c. **Ancillary.** Any component in the food packets which contributes little or no nutrient value to the meal and if found unserviceable, will not constitute the meal as nutritionally deficient for its intended purpose.

3. **Product Codes.**

a. **Assembly code information** . Contract and component identification markings found on the shipping container, and/or food packet that reflect ration assembly information only (e.g. assembly contractor, date of pack, assembly lot numbers, ITD, etc.).

b. **Component code information**. Item identification markings found on the primary food packet that reflect the component producers name, the USDA Establishment Number, the production lot number of the component, the nomenclature, etc.

4. **Action Number (AN).** A number which, when reached or exceeded, normally indicates additional inspection is necessary or indicates a component is deteriorated beyond acceptable limits and the menu that contains it must be evaluated for serviceability.

5. **Condition Codes.** These codes have, traditionally, been based primarily on an estimate of the remaining shelf life. Serviceability of the food packets will be determined based on the useability status of the individual ration.

6. **Food Packet Lot Serviceability.** Based on usability and condition code, the integrity of the packaging and packing is also considered.

7. **Food Packet, Survival, General Purpose - Improved.** The Food Packet, Survival, General Purpose - Improved is used by the the services to sustain an individual in survival situations, including escape and evasion, under all environmental conditions, and when potable water is limited. It is also used to sustain personnel in any survival situation for period less than five consecutive days.

8. **Food Packets.** If the major component of the food packet is revealed by inspection or laboratory analysis to be less than desirable in terms of quality, but are wholesome and can be consumed without any deleterious effects, DSCP contracting should be contacted. Note that if conditions exists where food packets are not in a condition for use, destruction of problematic components may be more advantageous to the government than rework.

II. INSPECTION GUIDANCE.

A. STEP 1: Evaluation of Storage Conditions.

1. Storage conditions vary significantly. Food packets may be stored in small quantities, but it is more likely that these rations will be maintained in a warehouse until shipped to support a national emergency, military exercise or engagement. Food packet storage areas should be clean and dry, and not subject to extreme temperatures. The facility should be free of pests in accordance with:

a. MIL-STD-904, Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence.

b. TIM-38 Protecting Meals Ready-To-Eat Rations (MREs) During Storage.

2. When multiple pallets of food packets are warehoused, the storage facility should meet the additional standards of MIL-STD-3006, Requirements for Food Establishments (Appendix A Only). Food packets cannot be stacked more than 4 pallets high without the use of storage aids, pallet racks/pallet sets, etc. These pallet racks/pallet sets should support the full weight of any additional pallet(s) above, and shall not be in contact with or supported by the pallets beneath. Temperature history of storage locations must also be considered when recommending final condition codes and dispositions.

3. All cases opened for inspection or damaged, shall be recouped or repaired in a manner sufficient to ensure protection of the products during subsequent storage and handling. Cases will be back filled so that no more than one case will have less than the required number of packets as indicated on the shipping container marking/labeling.

4. All ration food components are shortened by high temperatures. Food packets storage temperatures in excess of 80°F should be reported to DSCP-HS and DSCP-HR.

B. STEP 2: Determine Lot Size.

1. Lot size expressed as the total number of food packets within contractor or grand lot.

2. Determine how many cases/shipping containers there are in the lot; multiply that number by the number of packets indicated in the marking of the case/shipping containers (i.e. 1,000 cases x 36 packets per case = 36,000 packets).

3. Lotting procedures will be as follows:

a . Contractor's lots are composed of rations from the same assembly contractor, having the same contract number and lot number/pack year, and stored under substantially similar storage condition.

b. Grand lots for the purpose of food packets inspections will be composed of rations from the same assembly contractor with the same contract number or pack year. Grand lots may contain rations from more than one contractor's lot as long as the contractor and contract numbers or pack year are the same. Additionally, the the food packets must have been stored under substantially similar storage conditions. Samples from grand lots must represent all contractor's lots, even if the next highest sample size needs to be used. Identity of samples from each sublot must be maintained throughout the inspection.

c. Defective contractor's lots will be segregated from grand lots and inspected individually when one or more of the following occurs:

(1) A Major A defect is found in the contractor's lot.

(2) A Major B or Minor defects found seem to be concentrated in one or more of the contractor's lots comprising the grand lot.

(3) The inspector determines for any reason, based on initial inspection results, that inspection of the contractor's lot is justified.

d. Grand Lotting is encouraged (to conserve inspection resources) whenever it is considered appropriate by the inspection activity. Grand Lotting will not be used when performing warranty inspections or on inspections of lots reported as possibly having wholesomeness deficiencies.

C. STEP 3: Inspect Shipping Containers and Selection of Samples.

1. General Purpose - Improved Survival Food Packets are procured and issued by packets not cases. The shipping container sample size will depend upon the packet lot size (see Table A, footnote 4). The number of packets per shipping container is indicated on the markings of the shipping container. Shipping containers will be selected proportionally to represent all contractors' lots.

2. IAW Table A, select appropriate sample size for shipping container examinations. Damaged shipping cases should not be selected unless they are truly representative of the lot. In additon damaged cases should be set aside and the contents should be inspected to determine the extent of damage to the food packets.

3. Using the defects listed in Table C, the inspectors should check each sample case for loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering, each may also be due to other reasons (e.g., a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if pilferage or tampering is suspected.

4. Using defects listed in Table C, observe each case for signs of rodent damage or insect infestation. If either condition is observed, annotate the findings on inspection report, accordingly. The notes should include the following:

a. Whether or not the pests were alive or dead.

b. Pest Identification (preferably entomological/laboratory identification).

c. Probable origin of Pests (see DSCP Handbook 4155.2, paragraph XIII.).

d. Probable movement of pests. For example, from outside the shipping container into the food packets or vice-versa.

5. Classify each defective case by the most serious defect it possesses. List each defect in the inspection report. If the Action number is not reached or exceeded, the lot passes the shipping container inspection.

6. If the food packets are in loose packets, without original shipping containers, disregard thew shipping container inspection and proceed immediately to STEP 4.

D. STEP 4: Perform Closed Package Inspection (CPI) of Food Packets and Components.

1. IAW Table D, select the appropriate number of food packets to be inspected being sure the samples are proportionally representative of the lot. Open the shipping container, if applicable, and collect the sample packets.

2. The packets will be inspected for aplicable defects IAW Table F. The components will be inspected IAW Table G.

3. Inspect the food packet for integrity, seal, cleanliness, marking and damage. Open the food packet by cutting off one seal.

4. Thoroughly examine the components within the food packets. Perform this inspection under a good light source and, if available, with the aid of a magnification lens. When a component exhibits more than one defect, it will be classified by the most serious defect it possesses. However, for the purpose of gathering additional information, the lesser defects will also be noted. Record the following information for all defective components:

a. Ration name/nomenclature.
b. Assembler's lot number.
c. Component nomenclature and code (if applicable).
d. Processor's and/or plant name (if available).
e. Defect number.
f. Specific defect code (if applicable).
g. Narrative descripition of defect (if necessary).
h. Tally defects (Major A, Major B, Minor) according to type of component.

5. All components observed during the inspection with Major A or Major B defects will be discarded (whether they are part of the sample or not). Components not exhibiting defects or those exhibiting only minor defects may be reassembled into the lot.

6. Component packages with a Major A or Major B packaging defect should be opened to evaluate the effect the defect has on the product. Any findings should be recorded as a note on the inspection record. This inspection should in no way be confused with the normal open package inspection. Open package inspection is a phase of inspection during which only those components that did not show any external Major A or Major B packaging defects are examined.

7. Classify each defective unit by the most serious defect it possesses. Record all defects on the inspection report. If none of the Action Numbers are equaled or exceeded the lot passes. CPI inspection does not require a second sample or "special inspection" unless requested by the accountable officer or directed by the inspector's chain-of-command.

E. <u>STEP 5: Perform Destructive Open Package Inspection (DOPI).</u>

1. Open package inspection will be performed in accordance with Table H and those defects listed in Table J.

2. Only those closed package sample units that did not exhibit any external Major A or Major B defects will be examined for DOPI. A new sample packet must be drawn to replace those with previous Major A or B defects and utilized for DOPI only.

3. Inspectors should refer to the component monographs for information relative to

the product's normal characteristics, the most likely deteriorative conditions to be observed and any unique inspection information and special notes concerning the item. For the monographs, http://www.dscp.dla.mil/subs/proserv/qapubs/monokays.htm , then check for the specific combat ration being inspected. If monographs are not available for a particular item, contact DSCP-HSL for information.

4. Each component of the food packet will be opened and inspected. If no Major A or Major B defects are noted and the action number for minor defects is not exceeded during normal open package inspection, this phase of the inspection should be considered complete.

5. Classify each defective by the most serious defect it possesses. If the action number is not reached or exceeded, the lot passes DOPI.

F. STEP 6: Determine if Special Inspection is Required.

Special inspection is required when any action number is reached or exceeded. If a special inspection is deemed necessary; go to Section III for procedures.

G. STEP 7: Determine Disposition of the Lot.

1. Disposition based on routine inspection results will be determined when no Major A or major B defects were noted or the action number for minor defects combined has not been reached.

2. If the lot passes all three inspections (Shipping Case, CPI, DOPI), the lot is fully useable and placed in Condition Code A, unless the food packets are 5 or more years old. Food packets in excess of 5 years old may be notated no higher than Condition Code B.

3. If the lot fails the shipping container inspection for minor defects, but has no major defects, the lot may be judged to be Condition Code A, if the inspector deems the lot to be fully serviceable.

4. If the lot fails for defects to ancillary components, the lot may be placed in Condition Code B, so long as the food packets are serviceable.

5. If the lot fails, but does not have any MAJ A defects, nor MAJ B defect #505, and the inspector has determined that the lot may used if consumption is expedited, the lot may be placed in Condition Code C.

6. The Condition Code of a lot may only be downgraded based on special inspection results.

7. If deemed necessary, samples may be submitted to the appropriate supporting laboratory for testing. The lot will then be placed in Condition Code J pending results of the lab testing.

8. Otherwise recommend destruction, Condition Code H to the accountable officer. If the lot may be unwholesome notify the supervising Veterinary Corps Officer, Vet Svcs Warrant Officer, or Air Force Preventive Medicine Officer for final disposition approval.

9. Complete Inspection Report.

H. STEP 8: Provide Results and Recommendations to Accountable Officer/Agency.

1. Complete DSCP Form 5117 and provide copy of report to accountable officer.

2. Locally file DSCP Form 5117.

3. DO NOT post the inspection report in the Lotus Notes database.

4. For instructions on filling out DSCP Form 5117, see DSCPM 4155.2, Appendix A.

III. SPECIAL INSPECTION GUIDANCE.

Background Information: When a special inspection is performed, the inspector may choose to inspect all of the components in a food packet during the special inspection if he/she deems it necessary to ascertain the true condition of the lot. Otherwise, only the component(s) that exhibited the defects that initiated the special inspection will be inspected. All defective samples will be classified by the most serious defect they possess. Inspection is based on double sampling for verification of lot condition.

A. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of individual suspected defective components/packet as determined during routine inspection (reached/exceeded Action Number). Each defective component/packet will be inspected as a separate lot.

2. To determine component lot size, you must determine the contents of the food packet utilizing Table S and the previous inspection results.

3. All defective samples will be classified by the most serious defect they possess.

B. STEP 2: Determine Sample Size for Each Component and Select Sample Cases.

1. Sample size will be determined IAW Tables B, E or I.

2. Inspect IAW applicable defect table (Table F, G or J).

3. For special inspections, good sample representation of the lot is extremely important to help preclude unnecessary destruction. Grand lots shall be subdivided and a special inspection will be performed on each sublot/contractor's lot. If routine inspection defects tend to be associated with a certain lot or lots, these should be inspected as a single unit(s).

C. STEP 3: Determine Disposition of the Lot.

1. If none of the action numbers are reached or exceeded, the survival food packets are considered to be fully useable and the Condition Code of the lot may remain unchanged.

2. For each action number equaled or exceeded, determine the condition code of the lot.

D. STEP 4: Provide Results and Recommendations to Accountable Officer/Agency.

1. Complete DSCP Form 5117 and provide a copy of the report to the accountable officer.

2. Locally file DSCP Form 5117.

3. DO NOT post the inspection report in the Lotus Notes database.

4. If the food packets are placed in less than condition code A, notify DSCP-HSQ telephonically @ (215) 737-7770/2911 (DSN 444).

IV. SAMPLING AND EXAMINATION TABLES.

TABLE A 1/ 2/ 3/ 4/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (NORMAL INSPECTION)

LOT SIZE (Packets)	SAMPLE SIZE (Cases)	DEFECT CLASS	ACTION NUMBER
Under 150	2	Major B Minor	1 2
151-500	3	Major B Minor	2 3
501-3200	3	Major B Minor	3 4
Over 3201	3	Major B Minor	5 6

1/ **For use with Table C**.
2/ Develop using American National Standard ANSI/ASQC Z1.4-1993.
3/ If the lot size is six cases or less all the cases will be selected as the sample.
4/ Example: Lot size is 175 packets, packed 12 to a case, the shipping container sample size is 3 shipping containers with a defect class and action numbers: Major B–2 amd Minor-3.

TABLE B 1/ 2/
SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (SPECIAL INSPECTION)

LOT SIZE (PACKETS)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
Under 90	2	Major B Minor	1 1
91-150	3	Major B Minor	1 2
151-280	3	Major B Minor	2 3
281-500	3	Major B Minor	2 3
501-1200	4	Major B Minor	2 3
1201-3200	5	Major B Minor	3 4
Over 3200	5	Major B Minor	3 4

1/ **For use with Table C.**
2/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE C 1/ 2/ 3/ 4/
INSPECTION OF SHIPPING CONTAINERS

CATEGORY		DEFECT
MAJ B	**MINOR**	
501		Evidence of rodent or insect infestation on or in the shipping container. 2/
502		Container damaged, contents exposed or affected.
	601	Container damaged, contents not exposed or affected.
	616	Missing TTI. 3/

1/ **For use with table A and B.**
2/ Requires immediate corrective action according to local Pest Management Program.
3/ Defect number 616 does not apply to survival rations at this time.
4/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE D 1/ 2/ 3/ 4/
SAMPLING CRITERIA FOR INSPECTION OF FOOD PACKETS/ COMPONENTS AND CONTENTS (NORMAL INSPECTION)

LOT SIZE (PACKETS)	SAMPLE SIZE (PACKETS)	DEFECTS CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
Under 150	5	1	1	1
151-500	8	1	1	2
501-3200	13	1	2	2
Over 3200	20	1	2	3

1/ **For use with Table F and G.**
2/ Sample packets will be selected from the shipping containers selected for the **Table C** examination.
3/ All defects noted on packets and contents will be combined and compared to the normal inspection action numbers.
4/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE E 1/ 2/ 3/
SAMPLING CRITERIA FOR INSPECTION OF FOOD PACKETS/ COMPONENTS AND CONTENTS (SPECIAL INSPECTION)

LOT SIZE (PACKETS)	SAMPLE SIZE (PACKETS)	DEFECTS CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
Under 150	5	1	1	1
151-500	8	1	1	2
501-3200	13	1	2	2
1200-3200	20	1	2	3
Over 3201	50	3	4	6

1/ **For use on Table F and G**.
2/ **On special inspections, compare separate compenent inspection results to the action number**.
3/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE F 1/ 2/
INSPECTION OF UNOPENED FOOD PACKETS

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
	503		Rodent damage/insect infestation of packets. 2/
		602	Visible tear/cut/hole/open seam in packet.
		605	Packaging exhibiting delamination that ruptures when tested.

1/ **For use with Tables D and Tables E.**
2/ Requires immediate corrective action according to local Pest menagement Programs.

TABLE G 1/ 2/
CLOSED PACKAGE INSPECTION OF PACKET COMPONENTS

CATEGORY			DEFECT
MAJOR A	**MAJOR B**	**MINOR**	
401			Swollen Pouch
402			Tear/cut/hole/open seal in primary package.
	505		Complete loss of packet. 2/
	507		Inadequate vacuum and/or delamination with moderate to extreme effects on product.
		605	Component exhibiting delamination that ruptures when tested.
		606	Inadequate vacuum, product not affected or only slightly affected.
		609	Any component exhibiting delamination or spreading that does not rupture when tested. Product not affected or only slightly affected.

1/ **For use with Table D and Table E.**
2/ Score defect 505 when one or more defective components cause the entire packet to be unserviceable. For example, one or more leaking, ruptured, or contaminated component may effect the other components.

TABLE H 1/ 2/ 3/ 4/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) (NORMAL INSPECTION)

LOT SIZE (PACKETS)	SAMPLE SIZE (PACKETS)	DEFECTS CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
Under 150	5	1	1	1
151-500	8	1	1	2
501-3200	13	1	2	2
Over 3200	20	1	2	3

1/ **For use on Table J**.
2/ Sample packets will be selected from those shipping containers selected for the **Table C** examination.
3/ All defects noted will be combined and compared to the normal inspection action numbers.
4/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE I 1/ 2/
SAMPLING CRITERIA FOR DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI) (SPECIAL INSPECTION)

LOT SIZE (PACKETS)	SAMPLE SIZE (PACKETS)	DEFECTS CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
Uner 90	5	1	2	3
90-150	8	1	2	3
151-500	13	1	2	3
501-1200	20	2	3	4
1201-3200	32	2	3	4
Over 3201	50	3	4	6

1/ **For use with Table J.**
2/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE J 1/ 2/ 3/
DESTRUCTIVE OPEN PACKAGE INSPECTION (DOPI)

CATEGORY			DEFECT
MAJOR A	**MAJOR B**	**MINOR**	
403			Evidence of rodent damage/insect infestation in product.
404			Product off conditions as evidenced by abnormal odor, color, flavor or texture suggesting contamination and/or spoilage for no apparent reason (e.g., package failure not evident).
405			Foreign material present, effecting wholesomeness (e. g., glass, metal, wire).
	508		Moderate to extreme texture, odor, color or flavor change in a primary component not effecting wholesomeness (product unlikely to be consumed under conditions of intended use).
	509		Mechanical damage to primary component significantly effecting serviceability.
	510		Primary component fails to rehydrate (moderate to extreme) or dissolve (extreme)
		611	Slight texture, odor, color or flavor change in a primary component not effecting wholesomeness.
		612	Primary component fails to rehydrate (slight) or dissolve (slight to moderate).
		613	Moderate to extreme testure, color, odor, color, or flavor change in a secondary or ancillary component not affecting wholesomeness

1/ **For use with Table H and Table I.**

2/ Requires immediate corrective action according to local Pest Management Programs.
3/ Specify defect(s) observed. Enter all specific defect codes that apply and a narrative description when appropriate.

TABLE K
SPECIFIC DEFECT CODES

A. INSECT / RODENT	
A1.	Rodent.
A2.	Insect.
A3.	Other (describe).
B. PACKAGING, PACKING, MARKING, LABELING AND UNITIZATION	
B1.	Essential case markings missing.
B2.	Essential case markings illegible.
B3.	Essential case markings incorrect.
B4.	Essential Labeling missing.
B5.	Essential Labeling illegible.
B6.	Essential labeling incorrect.
B7.	Improperly unitized load.
B8.	Unit load failure.
B9.	Missing tear notch.
B10.	Tear notches ripped or torn.
B11.	Sifter (see Monographs).
B12.	Inadequate vacuum.
B13	Delamination (separation of layers in laminate material).
B14.	Other (describe).
C. TEXTURE CHANGES	
C1.	Too thick or pasty.
C2.	Chewy / gummy
C3.	Mealy.
C4.	Tough / stringy.
C5.	Caked or hardened
C6.	Brittle.
C7.	Crumbly, cracking.
C8.	Excessively dry.
C9.	Loss of crispness.
C10.	Soft / mushy.
C11.	Curdled.
C12.	Gritty / grainy.
C13.	Spongy / rubbery.
C14.	Syneresis (The contraction of a gel, or a homogeneous colloid system, when left standing separates into two phases: a coherent gel and a liquid. A good example is the separation or weeping of liquid of liquid from a gelatin mold when left sitting in a refrigerator too long.)
C15.	Liquefaction (passing from dry, solid, or semi-solid) to a liquid state (e.g., complete loss of gel structure in jelly component).
C16.	Caramelized.
C17.	Watery gravy or excessive product juices (probably due to product formulation and/or time-temperature abuse)
C18.	Honeycombing.
C19.	Coagulation/gelation (beverage base).
C20.	Other (describe).
D. ODOR CHANGES	
D1.	Medicinal, vitamin-like.
D2.	Chemical odor, solvent-like/turpentine/paint-like.
D3.	Plastic-like.
D4.	Hay-like (oxidized).
D5.	Fermented.
D6.	Scorched/burnt.

D7.	Sulfur-like.
D8.	Musty, moldy, mildew.
D9.	Overripe.
D10.	Not ripe.
D11.	Stale.
D12.	Cardboard.
D13.	Soured.
D14.	Putrid.
D15.	Acidic/vinegary.
D16.	Other (describe).
E. FLAVOR CHANGES	
E1.	Loss of flavor, flat, bland.
E2.	Chemical flavor, solvent-like, turpentine/paint-like.
E3.	Medicinal, vitamin-like.
E4.	Plastic-like.
E5.	Hay-like (oxidized).
E6.	Bitter.
E7.	Burnt.
E8.	Soapy.
E9.	Musty, moldy, mildew.
E10.	Rancid.
E11.	Stale.
E12.	Fermented.
E13.	Earthy.
E14.	Tart, acidic.
E15.	Overripe.
E16.	Green, not ripe.
E17.	Tobacco.
E18.	Sweet, perfume like, flowery.
E19.	Metallic.
E20.	Excessively over-processed / scorched.
E21.	Canned.
E22.	Putrid.
E23.	Sour.
E24.	Excessively salty.
E25.	Other (describe).
F. APPEARANCE CHANGES	
F1.	Darkened.
F2.	Bloomed, blotchy (e.g., chocolate).
F3.	Oily, oiled-off (partial disintegration of an oil in water emulsion whereby a film, pockets, or droplets of oil form on the surface of the product or within the product).
F4.	Off-color (e.g., pink, off-white, reddish, green
F5.	Cloudiness (beverage bases except orange).
F6.	Webbing (caffeine leeching).
F7.	Other (describe).
G. FOREIGN MATERIAL	
G1.	Potentially hazardous (e.g., glass, splinters, metal).
G2.	Not potentially hazardous.
G3.	Other (describe).
H. COMPLETE LOSS OF MENU (Does Not Consider Caloric Count)	
NOTE: The purpose of this defect category is to enable inspectors and evaluators of the inspection data to properly identify menus that contained one (or more) leaking component that adversely affected the entire meal. For example, if an applesauce pouch leaks, the entire menu may be unfit for use because of the mold growth that would likely occur inside the menu bag.	
H1.	Due to one leaking or ruptured component.
H2.	Due to more than one leaking or ruptured component.
H3.	Due to one or more components contaminated by insecticide/pesticide.
H4.	Due to one or more components contaminated by an

unidentified substance.
H5. Other (describe).

TABLE L 1/
CONTRACTOR ABBREVIATION (ABV)

The listed contractor abbreviations are provided for use when completing the inspection records.

CONTRACTOR	ABBREVIATION
Ameriqual	AMQ
Wornick	WOR
Sopacko	SOP
Shelf Stable	SHE
Ft. Biscuit	FTB
Oklahoma League for the Blind	OLB
Sterling Bakery	STB
Themo-Pak	TPI
Tanspacker	TRA

1/ If the contractor/processor is not listed in Table I use the abbreviation OTH. If there are more than one contractor/processor that's not listed use numbers after the abbreviation (i.e. OTH1, OTH2, OTH3, etc.)

TABLE M
COMPONENT AND CLASSIFICATION LIST

The listed abbreviations for each component are provided for use when completing the inspection records.

COMPONENT	ABBREVIATION	CLASSIFICATION
1. General		
General Packaging	PCK	NA
2. Components		
Cereal Bar	CEB	Primary
Chocolate Dessert Bar	CDB	Primary
Granola Bar	CRB	Primary
Shortbread Bar	SHB	Primary
3. Additional Components		

Soup and Gravy Mix	SGM	Ancillary
Iced Tea Drink Mix	ITM	Primary
Sugar Packet	SUG	Ancillary
Wintergreen Mint	WIM	Primary

TABLE N 1/ 2/ 3/ 4/
CONDITION CODE CRITERIA
DEFECTS FROM SPECIAL INSPECTION RESULTS
(COMPONENTS THAT EQUALS OR EXCEEDS AN ACTION NUMBER)

	CATEGORY		
CONDITION CODE A	**MAJOR A**	**MAJOR B**	**MINOR**
Primary	0	0	1
Ancillary	0	1	2
CONDITION CODE B			
Primary	0	0	2
Ancillary	0	2	3
CONDITION CODE C			
Primary	0	1	3
Ancillary	0	3	4
CONDITION CODE J			
Primary	1	2	NA
Ancillary	1	4	NA

1/ Lots determined to be unwholesome will be classified Condition Code J until final disposition is made by the responsible veterinarian.
2/ Each column lists the maximum number of components allowed to equal or exceed an action number for that category.
3/ Each row lists the maximum number of components allowed to equal or exceed an action number by component classification.
4/ Compare the number of components from the inspection that equals or exceeds the special inspection action numbers for each category. If the number in any row/column intersection is exceeded, the lot must be downgraded to the next lower Condition Code.

TABLE S 1/ 2/ 3/
CONTENTS OF FOOD PACKET, SURVIVAL, ABANDON SHIP

COMPONENT	ABBREVIATION
1. Components	
Cereal Bar	CEB
Chocolate Dessert Bar	CDB
Granola Bar	CRB
Shortbread Bar 2/	SHB
2. Additional Contents	

Soup and Gravy Mix	SGM
Iced Tea Drink Mix	ITM
Sugar Packet	SUG
Wintergreen Mint	WIM

1/ DSCP granted component substitutions and deletions in the past. If there are any items doubled or missing in a packet, check the other packets if this is common to the lot.
2/ Two shortbread bars are packed in the food packet.
3/ One of each component listed is packed in the food packet with exception of the shortbread bar.